

Are cockroaches the next lobster of the food world?

By Rene Lynch, Los Angeles Times

Take a good long look at these hissing cockroaches. What words come to mind? Meaty? Juicy? Downright succulent?

That's what chef Gene Rurka thinks. And he'd like you to give them a try.

Rurka is serving hissing cockroaches at the annual dinner held at the famed Explorers Club in New York City. The black-tie dinner at the Waldorf-Astoria will draw an eclectic mix of modern-day adventurers and their wealthy patrons. Members have walked on the surface of the moon, as well as explored the ocean's deepest trenches, Rurka told the *Times*.

If you were to randomly throw a pebble across the dining room, there's a good chance you'd hit someone who has scaled Mount Everest once, if not twice.

That kind of crowd puts a lot of pressure on a chef. But Rurka – who raises his own livestock outside Manhattan and is dedicated to finding fare that is both sustainably raised as well as suitably exotic – loves the challenge.

That night's diners would enjoy python patties with applewood smoked bacon in addition to dishes that highlight stir-fried jellyfish, scorpions, alligator and kangaroo.

Read the whole story